

### CLAIMS

1. A pasteurized foodstuff preparation of creamy consistency, to be used as a base for sauces, containing, in percentage of weight per total weight, 10 to 50% of edible fats, and 30 to 70% of at least one organoleptically characterizing ingredient of vegetal origin, selected  
5 from the group consisting of mushrooms and vegetables, the preparation having a water activity ( $A_w$ ) less than or equal to 0.95 and a pH lower than or equal to 5.0.
2. A foodstuff preparation according to Claim 1, wherein said  
10 edible fats constitute 10-30% and said at least one organoleptically characterizing ingredient constitutes 50 to 70% in weight per total preparation weight.
3. A foodstuff preparation according to Claim 2, wherein the water activity lies between 0.86 and 0.94.
- 15 4. A foodstuff preparation according to Claim 3, wherein the pH is between 4.0 and 5.0.
5. A foodstuff preparation according to claim 1, wherein said edible fats are chosen from among vegetal oils with a low saturated fatty acid content.
- 20 6. A foodstuff preparation according to Claim 5, wherein said oils are chosen from the group consisting of oil of maize, peanuts, sunflowers, soya, grape seeds and olives and mixtures thereof.
7. A foodstuff preparation according to claim 1, containing further aromatic herbs and/or spices.
- 25 8. A foodstuff preparation according to claim 1, wherein said at least one organoleptically characterizing ingredient of vegetal origin is present in part in finely subdivided form and in part in the form of discrete pieces.
9. A kit for the preparation of a sauce to dress pasta, rice and the  
30 like, including a pasteurized food preparation according to claim 1

and an essentially liquid and water-based foodstuff, like a tomato sauce or pulp, cream, béchamel, milk and yogurt, which is intended to dilute the said food preparation.

5 10. A kit for the preparation of a sauce to dress pasta, rice and the like, including a pasteurized food preparation according to claim 8 and an essentially liquid and water-based foodstuff, like a tomato sauce or pulp, cream, béchamel, milk and yogurt, which is intended to dilute the said food preparation.

10 11. A process for the production of a foodstuff preparation according to claim 8, including the steps of:

- reducing said at least one organoleptically characterizing ingredient of vegetal origin into pieces of appropriate size;
- 15       subjecting it to a concentration treatment under mild conditions, in order to take the water activity ( $A_w$ ) to a value lower than or equal to 0.95;
- reducing to cream a part of the concentrated at least one organoleptically characterizing ingredient;
- mixing the said ingredient in pieces and in cream with edible fats and further optional ingredients;
- 20 -       adjusting the pH of the thus obtained mixture to a value lower than 5.0 and
- subjecting said mixture to a mild pasteurization treatment.